



PETRUCCO



PINOT GRIGIO
Ramato 2021

Azienda agricola Petrucco

Di Lina e Paolo Petrucco s.s.
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DOC | Friuli Colli Orientali

VINE:

Pinot Grigio

PRODUCTION AREA:

Buttrio in Monte (180 m a.s.l.)

SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

TRAINING SYSTEM: Guyot – 10 buds

YIELD PER HECTARE: 50 hl

GRAPE HARVEST: manual

VINIFICATION SYSTEM:

cold pre-fermentation maceration for three days, soft pressing: part fermented in 2.25 litre wooden barrels and part fermented in steel with temperature control

ALCOHOL: 15,3% vol.

TOTAL ACIDITY: 5,62 gr./lt.

pH: 3,42

MALOLACTIC FERMENTATION: no

OVERALL PRODUCTION:

2.000

TYPE: dry white

COLOUR:

coppery colour, due to extended contact with the skins

BOUQUET:

floral and fruity aromas (apple, pear, berries)

TASTE:

full-bodied with creamy notes and persistent fruity sensations

SERVE WITH:

wine for starters, tasty fish dishes, tasty cheeses.